

## Zucchini Fritters (Pancakes)

from *Festival of Greek Flavors* (cookbook)



*In Greek, these are called Kolokithokeftethes and they're more a pancake than a fritter.*

2 medium zucchini

2 large eggs

2 tablespoons grated onion

1/4 cup Bisquick® baking mix

1/4 teaspoon baking powder

1/4 cup Feta cheese, crumbled

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

Unsalted butter for frying (or use neutral flavored oil)

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

### Servings: 6

1. Preheat oven to 300°F and set a large plate in the oven to warm.
2. Grate zucchini into a bowl. Generously salt zucchini, then drain in a colander over a bowl for about 20 minutes. Zucchini may still have some moisture to it, so squeeze any excess by hand or use paper towels to remove as much liquid as possible.
3. In a small bowl whisk eggs, mix in zucchini, onion, Bisquick, baking powder and cheese. Add salt and pepper. Mix well. If batter is too thin, add more Bisquick, 1 teaspoon at a time.
4. Heat butter or oil in a large saute pan (large enough to hold at least 4-5 of the pancakes) over medium heat. Drop heaping tablespoons of batter into the pan. Cook pancakes about 3 minutes per side, or until golden brown. Transfer to heated plate in the oven. Repeat for remaining pancakes. Serve with tzatziki sauce (cucumber & yogurt).

### Yield: 12 pancakes

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Per Serving (excluding unknown items): 72 Calories; 4g Fat (45.7% calories from fat); 4g Protein; 6g Carbohydrate; 1g Dietary Fiber; 76mg Cholesterol; 529mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.